

## Jackfruit in Coconut Milk Recipe

**Ingredients:** Serves 4

1kg young jackfruit, cut into small pieces  
250g beef ribs/offal, cook until nearly tender  
3 salam leaves (or bay leaves as a substitute)  
3cm galangal, bruised  
1 liter thin coconut milk  
300cc thick coconut milk  
3 red chilies, sliced  
3 green chilies, sliced  
salt and sugar

**Ground spices:**

2 teaspoons coriander, roasted  
½ teaspoon cumin, roasted  
5 candlenuts, roasted  
8 shallots  
4 cloves garlic  
¼ teaspoon dried shrimp paste

**Method:**

Cook jackfruit with ribs/offal, salam leaves, galangal and thin coconut milk until tender. Stir in the ground spices, thick coconut milk, sliced chilies and seasoning. Stir continuously to prevent the milk from curdling. Simmer until cooked.

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